

Built in 1782 this building has served as a wine cellar,
barrel maturation cellar, wine tasting room and
finally our restaurant.

Establishing a restaurant between the Manor House and
winery was a natural evolution for us. Home cooking and
wine has always been part of my life at Rust en Vrede and
to realise the dream of creating a fine dining experience
alongside a comprehensive international wine list has
been a most rewarding journey and ultimately a legacy
left by my mother Ellen who inspired all that is
Rust en Vrede today.

Head chef Fabio Daniel sees Rust en Vrede as his culinary
home. He started out as a junior chef in our kitchen, and
tonight shares his craft by creating a menu that is the
ultimate Rust en Vrede experience.

I welcome you to Rust en Vrede.



Jean Engelbrecht
Proprietor

Canapés

Fish of the Day

Turnip, Sesame
Catherine Marshall Riesling 2022

Trout

Yoghurt, Nori
The Foundry Viognier 2021

Duck

Rooibos, Carrot
Stellenbosch Reserve Cinsaut 2021

Venison

Black Garlic, Cauliflower
Rust en Vrede Estate 2019

Pre-desserts

Beijinho

Clove, Coconut
Longridge Ou Steen 2022

Pavê de Maracuja

Dark Chocolate, Passion Fruit
Paul Cluver Riesling NLH 2021
